save more on holiday baking

GOOD 09/27/20-10/31/20 **CUB COUPON**

Bertolli Olive Oil 16.9 oz

click to claim offer myCub

-$1.00 off DIGITAL Coupon

McCormick Spices, Extracts or Food Coloring .5-5.12 oz

click to claim offer myCub

-50¢ off when you buy 2 DIGITAL Coupon

Skippy Peanut Butter 40 oz

click to claim offer myCub

-25¢ off DIGITAL Coupon

Diamond Baking Nuts 6 oz or larger

click to claim offer myCub

-$2.00 off when you buy 2 DIGITAL Coupon

Godiva Baking Chips 10-12 oz

click to claim offer myCub

-$1.00 off when you buy 2 DIGITAL Coupon

Morton & Bassett Spices .1-4 oz

click to claim offer myCub

-$1.00 off DIGITAL Coupon

Egg-Land's Best Shell Eggs 12 ct

click to claim offer myCub

-$1.00 off when you buy 2 DIGITAL Coupon

Baker's Bars 4 oz

click to claim offer myCub

-50¢ off when you buy 2 DIGITAL Coupon

Nestlé Toll House Morsels 20-24 oz

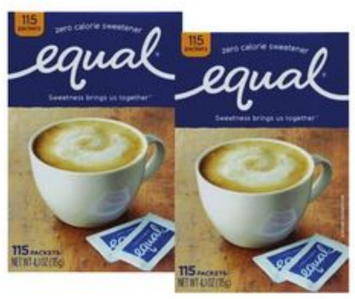
click to claim offer myCub

-50¢ off DIGITAL Coupon

Watkins Vanilla Extract 2 oz **or Food Coloring** 4 ct

click to claim offer myCub

-$1.00 off DIGITAL Coupon



Equal Sweetener 80 ct or higher

click to claim offer myCub

-$1.00 off DIGITAL Coupon

Aunt Sue's Raw Honey 16 oz

click to claim offer myCub

-$1.00 off DIGITAL Coupon

Claim these digital coupons in three easy steps one of each offer per card holder

myCub rewards

1. Be a My Cub rewards member. Sign up online or in store.

click to claim offer

2. Offers are loaded when you see the red circle

myCub rewards

3. Redeem in store with card, app or phone number

Claim these digital coupons in three easy steps one of each offer per card holder

1. Be a My Cub rewards member. Sign up online or in store.

click to claim offer

2. Offers are loaded when you see the red circle

3. Redeem in store with card, app or phone number

Jiff Peanut Butter 40 oz

click to claim offer **-50¢ off** DIGITAL Coupon

Crisco Cooking Oils 48 oz or larger

click to claim offer **-75¢ off** when you buy 2 DIGITAL Coupon

Pillsbury Cake, Brownie Mix or Ready To Spread Frosting

click to claim offer **-25¢ off** when you buy 2 DIGITAL Coupon

Sun-Maid Raisins 22.58 oz

click to claim offer **-50¢ off** DIGITAL Coupon

Cup 4 Cup Flour 3 lb

click to claim offer **-$2.00 off** DIGITAL Coupon

Crisco Shortening 3 lb

click to claim offer **-50¢ off** DIGITAL Coupon

Truvia Baking Blend 24 oz **or Brown Sugar** 18 oz

click to claim offer **-$1.00 off** when you buy 2 DIGITAL Coupon

Cloverdale Bacon or Sausage any size pkg

click to claim offer **-$1.00 off** DIGITAL Coupon

Whole Earth Baking Item 1.6-16 oz

click to claim offer **-$1.50 off** DIGITAL Coupon

Essential Everyday Butter Quarters 16 oz

click to claim offer **FREE** when you buy 1 Cheez-It 9-12.4 oz **and** 1 Kellogg's Crispix Cereal 12 oz DIGITAL Coupon

Duncan Hines Classic Cake Mix 15.25 oz

click to claim offer **-$1.00 off** when you buy 2 Wilderness Apple or Cherry Pie Filling 20-21 oz DIGITAL Coupon

Essential Everyday Frozen Pie 22-24 oz

click to claim offer **-50¢ off** when you buy 1 Stone Ridge Creamery Ice Cream 48 oz DIGITAL Coupon

Cub®

Holidays 2020

Onion Cranberry Pecan Bacon Cheese Ball
Recipe on page 6

Honeycrisp Apple Pancakes
Recipe on page 22

let's
celebrate
where the ♥ is

time to sprinkle the joy

Choices, choices!

This holiday season, we're doing things a little bit differently. New traditions will be made, and old ones will be shaken up a bit.

What will your holidays mean for you this year? Less baking? Smaller holiday feast, but more interesting than what you've done before? Whether it's just scaling down your traditions for smaller gatherings or enjoying the freedom to do something a little out of the ordinary, we have the solutions you need. Want to spend more time in the kitchen crafting amazing flavors? See our recipes and ideas for easy appetizers, snacks, drinks, and baked delights! Or, do you plan on using your time elsewhere, but still want treats that taste like you spent hours on them? Our extensive collection of fresh trays laden with scrumptious treats, sandwiches and fruit tray choices are sure to please, and our Quick and Easy meal solutions give you even more options. Order online and check grocery shopping off your list.

Whether you go all in, or just want the oohs and ahhs like you worked all day, Cub helps you make it unforgettable - and easy!

For more holiday entertaining ideas, go to ***cub.com.***

facebook.com/cub
pinterest.com/cubfoods
Instagram.com/mycubfoods

6 **Apps and Snacks**
Small bites that steal the show!

6 Onion Cranberry Pecan Bacon Cheese Ball
6 Crispix Mix® Original Recipe
7 Blackberry BBQ Meatballs
9 Build your Perfect Cheese Tray
11 Lasagna Stuffed Garlic Bread
11 Aunt Sue's Nutty Honey Dip

12 **Drinks**
Explore some refreshingly new flavors.

13 5 Wines for the Holidays
14 Tito's Christmas Lights Out
14 The Cranberry Bubbler by Gray Duck
14 Baileys Hot Chocolate

16 **Your Guide to Prime Rib**

18 **Oven Baked Perfection**
What everyone is looking forward to!

18 Seven Layer Magic Cookie Bars
19 Christmas Cookies
20 Cocoa Peanut Butter Cookies
21 French Toast Bake
21 Cranberry Kissed Cinnamon Rolls
22 Honeycrisp Apple Pancakes
23 Organic Cinnamon Buckeye Balls
23 Flourless Fudgy Chocolate Chip Cookies
24 Chocolate Brownie Oatmeal Cookies
26 Gluten Free Almond Blossoms
27 Gingerbread Men Cookies
27 Cranberry Orange Olive Oil Cake
28 Cheesy Hash Browns
28 Easy Reindeer Cookie Bars
29 Sugarless Sugar Cookies
29 Sugarless Rich & Dreamy Vanilla Frosting
30 Deep Dish Apple Crisp
30 Dark Chocolate Truffles
31 Pumpkin Pie

Make your party just a little bit

easier

Pick a theme

Color scheme, fruit, holiday song – and carry it through your party planning, for fun continuity and a memorable time together.

Pick your battles

Don't make everything from scratch. Pick a few signature items to create from scratch, make what you can ahead of time, and order the rest online. We'll do the shopping. Park and and we'll bring it out to your car or have Cub deliver to your home for extra convenience.

Holiday scents

Simmer fruits, herbs, and cinnamon sticks on your stove top. Light a holiday scented candle in the powder room.

Go with the flow

Consider flow – place appetizers in one room, serve dinner in another, then head to a new room for drinks and conversation, encouraging movement and fresh surroundings.

Create a playlist

Take the time to pick the music ahead of time. In addition to artists your guests would know, also pick some new ones to add to the mix.

Don't forget the kids

Serve hot chocolate and peppermint sticks while the kids enjoy a holiday movie.

Baby, it's **cold** outside

Cub **pickup**

Order online.

We'll shop for you.

Park & we'll bring it out.

or

Groceries delivered

Go to
shop.cub.com
Order online and choose Pickup.

Or, even easier, get your groceries delivered.

*Available delivery hours may vary. Delivery times are chosen at checkout. Delivery fees are subject to change and range between $5.99 and $9.99 on orders of $35 or more.

my Cub ♥ my way.

To be fair, there's no rule that says you can't make the whole meal out of appetizers.

apps and snacks for holiday cheer

Onion Cranberry Pecan Bacon Cheese Ball

- 4 Slices of Cloverdale Bacon
- 8 oz. cream cheese, softened
- 2 cups sharp white cheddar, shredded
- 1 cup dried cranberries
- 1/2 cup green onions, chopped
- 1/4 cup chopped parsley, chopped
- 1 cup pecans chopped, toasted and cooled completely

Preheat oven to 400F. Place bacon on a parchment lined baking sheet and bake for 15-20 minutes or until very crispy. Allow to drain on a paper towel and then cut into small pieces. Set aside. Stir together the cream cheese and cheddar until it's evenly combined. Mix in the dried cranberries, green onions, and parsley. Spread toasted pecans onto a baking sheet.

Form the cheese into a ball shape. Roll the cheese ball around on the chopped bacon then pecans to completely coat the outside of the ball. Completely cover with plastic wrap and store overnight or at least 4 hours to allow the flavors to mix. Enjoy!

Crispix Mix® Original Recipe with Cheez-it® Original Snack Crackers

Servings: 20
Prep Time: 10 min
Total Time: 55 min

Keep this casual snack on hand for last-minute parties.

INGREDIENTS

- 5 cups Kellogg's® Crispix® cereal
- 5 cups Sunshine® Cheez-It® Original Crackers
- 3 tablespoons butter or margarine, melted
- 4 teaspoons Worcestershire sauce
- 2 teaspoons lemon juice
- 1/4 teaspoon garlic salt
- 1/4 teaspoon onion salt

DIRECTIONS

1. In 13 x 9 x 2-inch baking pan combine KELLOGG'S CRISPIX cereal and SUNSHINE CHEEZ-IT crackers. Set aside.
2. Stir together remaining ingredients. Drizzle over cereal mixture. Stir until evenly coated.
3. Bake at 250° F for 45 minutes, stirring every 15 minutes. Spread on paper towels. Cool completely. Store in airtight container.

MICROWAVE DIRECTIONS:

1. In large microwave safe bowl combine KELLOGG'S CRISPIX cereal and SUNSHINE CHEEZ-IT crackers. Set aside.
2. Stir together remaining ingredients. Drizzle over cereal mixture. Stir until evenly coated.
3. Microwave at high for 4 minutes, stirring after 2 minutes. Spread on paper towels. Cool completely. Store in airtight container.

Microwave cooking times may vary.

NOTE Light butter or reduced calorie margarine can be substituted for regular butter or margarine.

a family favorite

MINNESOTA TRADITION

that gives back

SIMEK'S
GREAT FOOD *for the* GREATER GOOD™

holiday **BLACKBERRY BBQ MEATBALLS**

Prep time: <5 minutes

INGREDIENTS

1 pkg SIMEK'S Meatballs, 22 oz.

3/4 cup BBQ sauce

1/2 cup honey

1/4 cup blackberry preserves

DIRECTIONS

1. Add SIMEK'S Meatballs to slow cooker
2. Whisk together BBQ sauce, honey & preserves in separate bowl
3. Pour over meatballs
4. Cover & cook on high for 3-4 hrs

thank you for helping make the holidays brighter for those in need in the community!

YOUR PURCHASE GIVES ONE GIVES ONE™ A MEAL TO YOUR COMMUNITY FEEDING AMERICA

Special occasions
don't have to mean
a lot of work.

Make it tasty,
make it enjoyable,
make it so very easy -
get your holiday party
needs squared away
with some help
from Cub.

select varieties require
24 hour notice

my Cub ♥ my way.

our cheese is a wheel work of art

1. Choose a board *Slate's great, especially for adding messages in chalk, but bamboo cutting boards and sheet pans work in a pinch.*

2. Say cheese! *Mix it up with a variety of hard, soft and crumbled cheeses and pile on the flavor!*

3. Add salty & sweet *Italian meats are always a great choice. For an artistic touch, fold up salami and prosciutto. Add dried and fresh fruits for a sweet touch, and roasted or flavored nuts like almonds, walnuts and pistachios.*

4. Add crackers & condiments *Finish off your cheeseboard with savory crackers, breadsticks, and condiments. Experiment with local honey, spicy mustards, jams and chutneys.*

Create, Share, Celebrate

RITZ Snowflake Mint Thins

OREO Crinkle Cookies

✦ Visit cub.com for these recipes and more! ✦

© Mondelēz International group

a family favorite

MINNESOTA TRADITION

that gives back

SIMEK'S
GREAT FOOD *for the* GREATER GOOD™

LASAGNA *stuffed* GARLIC BREAD

Prep time: 15 minutes

INGREDIENTS

1 SIMEK'S Lasagna 32 oz
(Italian Sausage or Meat & Sauce)

2 13.8 oz Crusty French Loaf

6 Tbsp Butter

1 Tbsp Minced garlic or

Italian Seasoning Mix

DIRECTIONS

1. Thaw SIMEK'S Lasagna overnight.
2. Melt butter in microwave until melted and add garlic
3. Roll 1 loaf on to greased baking sheet & brush inside of dough with garlic butter
4. Cut thawed SIMEK'S Lasagna into 4 rows & place 2 of the rows on to center of bread
5. Close each side of bread dough by pinching top & sides together while lasagna is in middle. Sprinkle with seasoning mix. Repeat with 2nd loaf.
7. Bake for 26-30 minutes
8. Last 3-5 minutes, brush loaf with garlic butter and continue to bake
9. Let bread sit for 5-10 minutes before cutting

YOUR PURCHASE GIVES ONE GIVES ONE™ A MEAL TO YOUR COMMUNITY FEEDING AMERICA

thank you for helping make the holidays brighter for those in need in the community!

Aunt Sue's Nutty Honey Dip

If your apples are feeling lonely, introduce them to this simplest, most deliciously addictive Nutty Honey Dip they'll ever meet. With the perfect combination of peanut butter, honey, Greek yogurt and cinnamon, we're pretty sure your apples will have found their forever partner.

Ingredients

1 cup peanut butter (or almond butter)
2 tsp Aunt Sue's Honey
2 tbsp vanilla Greek yogurt
dash of cinnamon

Directions

All you have to do is mix together the peanut (or almond) butter, honey, yogurt and cinnamon and you're ready to enjoy! ...Oh, and if you're feeling extra saucy, sprinkle some cinnamon over your apple slices, too.

New holiday traditions are here for the making

drinks

to mix it up

holiday tasting

1. Moet and Chandon Imperial Brut Champagne is an elegant golden straw yellow with amber highlights. Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blonde notes (brioche and fresh nuts). The palate is seductive, richly flavorful and smooth combining generosity and subtlety, fullness and vigor, followed by a delicately fresh crispiness (fruit with seeds), to reveal the magical balance of Champagne.

2. Veuve Clicquot Ponsardin Brut Champagne manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

3. Rombauer Chardonnay is a pale light yellow with a green hue. Aromas of ripe peach, honeydew, and lemon rind intertwine seamlessly with vanilla and spice. The aromas are followed by flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter. The finish builds with more peach and spice, while the acidity maintains the freshness and structure. The wine will continue to gain weight and depth over the next 12 months, revealing additional notes of nectarine, butter and spice.

4. Louis Martini Napa Cabernet wine saw 15 to 20 days of maceration time and was pumped over two to three times daily to build its round, elegant mouthfeel. Each lot was aged and evaluated separately, with the final blend taking place in May 2019. In total, the wine aged for 16 months in a combination of French and American oak barrels (29% new). Our 2017 Napa Valley Cabernet Sauvignon is a densely layered wine showcasing plush notes of cherry cobbler and wild blackberries backed by hints of cedar and fresh herbs. Full-bodied and elegant, this Cabernet has a polished mouthfeel and an exceptionally long finish.

5. Robert Mondavi Winery Napa Valley Cabernet Sauvignon Red Wine delivers mouth filling, deeply intense blackberry fruit flavor across the palate, with aromas of clove, cardamom and vanilla spice. Dusty tannins add structure to the juicy fullness of the fruit, followed by a lingering, velvety finish. Fruit for this Napa Valley wine is sourced from two of the valley's most re-nowned sub-appellations: Oakville and Stag's Leap district. The fruit is combined with other grapes from a number of the area's finest vineyards, creating a cabernet sauvignon wine that is the perfect expression of the region. This Robert Mondavi red wine undergoes 24 days of wine to grape skin contact, to maximize the extraction of varietal character while keeping the tannins fleshy and supple. Pair a glass of this delicious red wine with your favorite beef, steak, lamb or pasta dishes. For optimal taste, store this bottle of wine at room temperature, but refrigerate for about 30 to 60 minutes before pouring a glass.

Make your own
6 pack beer

Extensive collection
of great wines

Knowledgeable
associates

Over 50 different
mini bottles of spirits

10% off
6 or more 750 ml bottles of any wine everyday.

Ask about our case discount on wines, spirits and beer!

my Cub ♥ my way.

Tito's Christmas Lights Out

A heartwarming cocktail perfect for chilly weather and cozy homes.

Ingredients:
- 3 oz Tito's Handmade Vodka
- 1 1/2 oz bourbon whiskey
- 1/2 tsp vanilla
- 1/2 oz maple syrup
- 1 splash lowfat milk (or non-dairy substitute)

Add all ingredients (except milk) to a rocks glass with ice. Top with a splash of milk.

The Cranberry Bubbler by Gray Duck

Ingredients:
- 1 part Gray Duck Vodka
- 3/4 oz Cranberry Juice
- 3/4 oz Lime Juice
- 2 parts Ginger Ale

Add all ingredients to a glass filled with ice. Stir. Garnish with 2 fresh cranberries, and 1 rosemary sprig

Baileys Hot Chocolate

Ingredients:
- 3.5 oz Baileys Original Irish Cream Liqueur
- 1 mug of Hot Chocolate
- Mini Marshmallows for Topping
- Graham Cracker Crumbs for Topping

Instructions:
- Prepare hot chocolate and add 3.5 oz Baileys Original Irish Cream
- Top it off with mini marshmallows and graham cracker crumbs

Alzheimer's Association Minnesota-North Dakota
Backpack Project MN
Boys & Girls Clubs of the Twin Cities
Bridging MN
Canvas Health
Channel 1
Crescent Cove
Eagle's Healing Nest
ECHO
Friends in Need
Girl Scouts River Valleys
Hallie Q. Brown Food Shelf
Hastings Family Services
Help at Your Door
Helping Paws
ICA Food Shelf
Interfaith Outreach & Community Partners
Kandiyohi County Food Shelf
Leukemia & Lymphoma Society
Loaves and Fishes
Matter
MDA Minnesota
Meals From The Heart
Metro Meals on Wheels
Minnesota Assistance Council for Veterans
Minnesota D.A.R.E
Minnesota Zoo
Neighbors Inc.
North Country Food Alliance
Northfield Community Action Center
Our Saviour's Community Services
PROP
Rising Star Foundation
Ronald McDonald House Twin Cities
Salvation Army North
Second Harvest Heartland
Second Harvest Northern Lakes
Shakopee Community Assistance
Special Olympics Minnesota
STEP
The Camden Promise Food Shelf
The Food Group Minnesota
The Open Door
The Sheridan Story
Twin Cities Kids in Need
Union Gospel Mission Twin Cities
United Heroes League
United Way of Washington County-East
University of Minnesota Masonic Children's Hospital
Valley Outreach

at the heart of Cub's charitable giving

is the idea that being a good corporate citizen is an ongoing responsibility.

By helping to create stronger communities, we enhance the quality of life for customers and associates.

We know being a good neighbor also means providing for our customers beyond our store's walls.

Cub Kindness

When considering the size of the prime rib you will need, figure that each rib will feed two people.

If serving 5 or 6 people, purchase a 3-rib roast.

If serving 7 or 8 people, purchase a 4-rib or consider one pound per person.

Questions?
Your local Cub Meat Department can help you choose the right size and type of roast to suit your needs.

my Cub my way.

To cook Prime Rib:

1. Preheat your oven to 450° for at least 30 minutes while prime rib comes to room temperature.

2. Place the roast in a high-sided roasting pan, bone-side down. The bones create a natural roasting rack for the meat, so don't worry if you don't have one.

3. Cook the roast for 15 minutes, then reduce the oven temperature to 325°. Continue to cook the roast until your meat thermometer reads 120°. Estimate about 15 minutes of cooking time per pound of prime rib.

4. Once the thermometer hits its target temperature, remove the roast from the oven and let it rest for 20 minutes. The roast will continue to cook as the juices inside settle, raising the internal temperature to 130° for a perfect medium-rare prime rib.

5. Snip the tied bones off the roast, slice and serve to appreciative friends and family!

quick & easy™

ready to cook

heat & eat

ready to enjoy

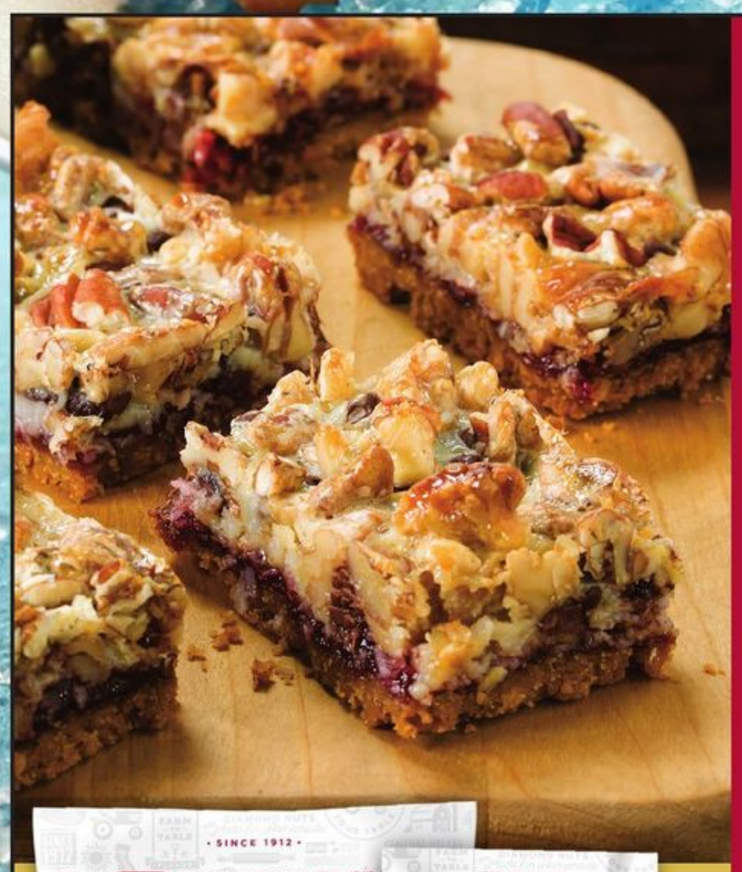
REAL FOOD IN REAL TIME

Our Quick & Easy Meals program provides fresh, delicious and convenient meal solutions, all at a price you can afford.

Whether you have time to cook or don't have time to waste, the options are all full of flavor.

my Cub ♥ my way.

home **baking** the star of the show



SEVEN LAYER MAGIC COOKIE BARS

MAKES: 24 bars **TOTAL TIME:** 1 hour

DIAMOND OF CALIFORNIA

INGREDIENTS

- ½ cup butter, melted (1 stick)
- 2 cups graham cracker crumbs
- 1 cup raspberry jam
- 1 cup shredded coconut
- 1 cup Diamond of California® Shelled Walnuts
- 1 cup Diamond of California® Chopped Pecans
- 1 cup semi-sweet or bittersweet chocolate chips
- 1 (14-ounce) can sweetened condensed milk

@diamondnuts

DIRECTIONS

1. Preheat oven to 350F°. To toast walnuts and pecans, spread evenly on a baking sheet or in a shallow pan. Bake, stirring once or twice, until lightly browned and fragrant, 7 to 10 minutes. Watch carefully, pecans toast faster than walnuts. Coarsely chop nuts and set aside. Lightly butter or line a 9x13-inch baking pan with parchment paper.
2. In a medium bowl, combine the melted butter and graham cracker crumbs; mix well. Transfer the crumbs to the prepared pan and using your finger tips, or the flat bottom of a small measuring cup, press firmly and evenly on the bottom of the pan. Spread the raspberry jam evenly over the crumbs. Sprinkle coconut in an even layer over the jam, followed by the chocolate chips, walnuts and pecans. Drizzle the condensed milk evenly over the top.
3. Bake until bubbling and golden brown, 30-35 minutes. Let cool completely in the pan. If lined with parchment, lift out and place on a cutting board. With a sharp knife, cut into bars. (For easier slicing, refrigerate for about 30 minutes before cutting). Store airtight at room temperature for up to 3 days.

Christmas Cookies

Prep Time: 45 Minutes Total Time: 1 Hour 45 Minutes Yield: 12 Servings

- 1 Pouch Betty Crocker™ Sugar Cookie Mix
- 1 Tube Betty Crocker™ Decorating Gel - Black
- 1 Tube Betty Crocker™ Decorating Gel - Orange
- 1 Tube Betty Crocker™ Decorating Gel - Red
- 1 Tube Betty Crocker™ Decorating Gel - Green
- 1 Pouch Betty Crocker™ Cookie Icing - White
- 1 Pouch Betty Crocker™ Eyeballs
- 1 Pouch Betty Crocker™ Decors - Red Sugar
- 1 Pouch Betty Crocker™ Decors - Green Sugar
- 1 Pouch Betty Crocker™ Decors - Snowflake Mix

Follow baking directions on sugar cookie pouch; divide dough evenly into 12 round cookies. Cool completely.

SNOW FACE: Create 'snow' with Betty Crocker™ White Cookie Icing by drawing outline of the 'snow' then filling in the shape.

EYES: While the icing is still wet, place Betty CrockerTM candy eyeballs or a dot of Betty Crocker™ Black Decorating Gel.

HAT: While the icing is still wet, add snowman 'hat' with Betty Crocker™ Decors.

SMILE: When cookie icing sets, add 'coal smile' with Betty Crocker™ Black Decorating Gel.

EARMUFFS: Add 'earmuffs with other Betty Crocker™ Decorating Gels and Sugars.

NOSE: Add 'carrot nose' with Betty Crocker™ Orange Decorating Gel. Serve and enjoy!

Betty Crocker and associated words and designs are trademarks of General Mills, used under license. ©General Mills

Cocoa Peanut Butter Cookies

Prep Time: 35 Minutes Cook Time: 1 Hour 30 Minutes Yield: 3 Dozen

- **1/2 cup SKIPPY® Super Chunk Peanut Butter**
- **1/2 cup Essential Everyday Light Brown Sugar**
- **1/2 cup + 2 tablespoons Essential Everyday Granulated Sugar divided**
- **1/4 cup Essential Everyday Butter softened**
- **1 large egg**
- **3/4 teaspoon Essential Everyday Salt**
- **1 1/4 cups Essential Everyday All-purpose Flour**
- **1/2 teaspoon baking powder**
- **2/3 cup Essential Everyday Semi-sweet Chocolate Chips melted**
- **1/2 cup Essential Everyday Cocoa Peanut Butter Spheres Cereal crushed**

In large mixing bowl, combine peanut butter, brown sugar, 1/2 cup granulated sugar, shortening and butter. Using an electric mixer, beat on medium speed until creamed, scraping bowl. Add eggs and continue mixing until well combined.

Add in flour, salt and baking powder; continue mixing until well combined. Refrigerate for 30 minutes.

Roll dough into 1 1/2-inch balls; roll in remaining 2 tablespoons granulated sugar. Place 2 inches apart on an ungreased baking sheet. Flatten each ball by using a fork to make a criss-cross pattern.

Bake in a preheated 375°F oven 10-12 minutes or until lightly browned. Remove from oven and cool for 5 minutes on baking sheet. Transfer to a cooling rack and cool completely.

Dip one end of cookie into melted chocolate, and then dip into cereal. Place on wax paper covered baking sheet and refrigerate until chocolate hardens. Store in an airtight container in the refrigerator.

French Toast Bake

Prep Time: 20 min Cook Time: 35 min Serving Size: 8 Servings

INGREDIENTS:
1 cup NESTLÉ® CARNATION® Evaporated Milk
1/4 cup heavy cream
3 large eggs
1/4 cup granulated sugar
1/4 cup dark brown sugar
1/2 teaspoon vanilla extract
1/2 teaspoon cinnamon
Pinch of nutmeg
4 cups cubed brioche or challah style bread
1 pint fresh berries of your choice (we recommend raspberries or blackberries)
1 cup NESTLÉ® TOLL HOUSE® Triple Chip Morsels
or NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

DIRECTIONS:
PREHEAT oven to 350°F. Spray an 8-inch baking dish with baking spray and set aside.
WHISK to combine evaporated milk, heavy cream, eggs, sugars, extract and spices in a large mixing bowl. Add the bread to the bowl and toss together, making sure the bread is soaked through. Fold in the berries and morsels and pour mixture into prepared pan.
BAKE French toast for 30-35 minutes until the edges are brown and crispy and the center is cooked through but still soft.
REMOVE pan from the oven and let cool 5-10 minutes on a cooling rack.
Serve warm with maple syrup.

Cranberry Kissed Cinnamon Rolls

Prep Time: 50 min Cook Time: 25 min Serving Size: 12 servings

INGREDIENTS:
2 (1 lb. each) frozen white yeast bread dough, thawed, divided
2 tablespoons butter, softened, divided
1/4 cup granulated sugar
1 1/4 tablespoons ground cinnamon
2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Premier White Morsels, divided
1 cup sweetened dried cranberries, coarsely chopped, divided
1 cup powdered sugar, sifted
3 tablespoons milk

DIRECTIONS:
GREASE two 9-inch-round baking pans.
ROLL 1 bread loaf into 16 x 10-inch rectangle on lightly floured surface.
SPREAD 1 tablespoon softened butter over dough. Combine sugar and cinnamon in small bowl; sprinkle 2 tablespoons over dough leaving 1/2-inch border around sides. Sprinkle with 3/4 cup morsels and 1/2 cup cranberries, firmly pressing morsels and cranberries into dough.
ROLL up dough tightly, starting at short end; seal edges with water. Cut into 6 slices; place cut side up in prepared baking pan. Repeat with remaining bread loaf, butter, sugar mixture, 3/4 cup morsels and cranberries; place in second prepared baking pan. Cover; let rise in warm place until dough almost fills pans, about 30 minutes.
PREHEAT oven to 350° F.
BAKE for 25 to 30 minutes or until golden brown. Cool for 15 minutes in pans on wire racks.
MELT remaining morsels in small, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 30 seconds; STIR. Morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted. Stir in powdered sugar and milk to make a stiff glaze. Drizzle over cinnamon rolls.
TIP: For whole-wheat cinnamon rolls, substitute whole-wheat dough for white bread dough.

Every fall, Minnesota's abundant apple orchards are filled with the color and scent of Minnesota's own Honeycrisp apples.

Pure maple syrup is the perfect complement to these juicy, tart apples.

FARM FRESH

EGG•LAND'S BEST

HONEYCRISP APPLE PANCAKES

Prep Time: **5 mins** Cook Time: **10 mins** Yield **6**

Ingredients:

- 4 Eggland's Best Eggs (large)
- 2 large Honeycrisp apples, peeled, cored, and thinly sliced
- 1/4 cup brown sugar, packed
- 1 teaspoon cinnamon
- 1/4 cup melted butter
- 2 teaspoons pure vanilla
- 2/3 cup milk
- 2/3 cup flour
- Powdered sugar
- Pure maple syrup

Preparation:

1. Preheat oven to 350 degrees F.
2. Prepare a 9" pie plate with non-stick cooking spray
3. Mix brown sugar and cinnamon together and toss apples in the mixture.
4. Spread apples in pie plate and bake for 12 minutes; remove from oven and set aside.
5. Turn oven temperature up to 450 degrees.
6. Whisk together Eggland's Best Eggs, milk, flour, butter, and vanilla.
7. Pour over apple mixture and bake for 20 minutes or until golden brown and puffy.
8. Sprinkle with powdered sugar and drizzle warm maple syrup over the top.
9. Serve immediately.

KEMPS® SINCE 1914

Make Holiday Memories Sweeter

Watkins Organic Cinnamon Buckeye Balls

WATKINS
Since 1868 TRADE MARK
HISTORY IN THE MAKING™

Ingredients:

- 1 1/2 cups smooth peanut butter
- 1 cup butter, softened
- 1 tsp Watkins All Natural Original Gourmet Baking Vanilla Extract
- 1 tsp Watkins Organic Ground Cinnamon
- 6 cups powdered sugar
- 12 oz. semisweet chocolate chips

Directions: Line baking sheet with parchment paper. In a large bowl, combine the peanut butter, butter, vanilla extract, cinnamon, and powdered sugar, stirring until well blended. Roll the peanut butter mixture into 1-inch balls and place the balls on lined baking sheet. Press a toothpick into the top of each ball and chill in the freezer until firm, about 30 minutes. Melt chocolate chips in the microwave, about 1 minute. Using the toothpick as a handle, dip each peanut butter ball in chocolate. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes. Place chocolate covered peanut butter balls on parchment, remove the toothpick, and smooth over the hole from the toothpick with the back of a spoon. Refrigerate until chocolate is set. Store in refrigerator until eating or gifting. Total Time: 1 1/2 Hours. Makes approximately 36

Crafted in Minnesota Since 1868 ... Naturally.

Learn more at Watkins1868.com • Join Our Community

GHIRARDELLI FLOURLESS FUDGY CHOCOLATE CHIP COOKIES

SERVINGS: 20 TIME: 8-10 MINS

Ingredients

6 oz. (1 cup) Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips
2/3 cup Ghirardelli Premium Baking Cocoa (100% unsweetened cocoa)
1 cup finely chopped pecans
Cooking spray
3 cups (about 12 oz.) powdered sugar
1/4 tsp table salt
3 large egg whites, at room temperature
2 tsp vanilla extract

Directions

1. Preheat oven to 350°F. Place pecans in a single layer on a baking sheet, and bake in preheated oven until toasted and fragrant, 6 to 8 minutes, stirring halfway through. Let cool completely, about 20 minutes. Line 2 large baking sheets with parchment paper; lightly coat parchment with cooking spray.
2. Sift together powdered sugar, Ghirardelli Premium Baking Cocoa, and salt in a large bowl. Whisk egg whites in a separate bowl until frothy (about 1 1/2 minutes). Stir egg whites and vanilla into powdered sugar mixture. (Batter will be very thick.) Stir in Ghirardelli Bittersweet Chocolate Chips and toasted pecans until well combined.
3. Using a 1 1/2-inch cookie scoop (about 2 tablespoons), scoop dough, and place 3 inches apart on prepared baking sheets.
4. Bake in preheated oven until tops are shiny and cracked, 8 to 10 minutes. Cool on baking sheet 5 minutes; transfer to wire racks, and cool completely, about 15 minutes.

QUAKER | FEEDING AMERICA

SHARE THE WARMTH

WE'LL FUND
10 MEALS*
THROUGH FEEDING AMERICA
FOR EVERY UPC CODE YOU ENTER ONLINE
FROM PARTICIPATING^ QUAKER PRODUCTS

^Participating QUAKER CEREAL products include any Quaker Old Fashioned, Quick, or Instant Oats, Oatmeal Squares cereal, or Quaker Simply Granola. *For each participating QUAKER CEREAL product's UPC code entered by a consumer at QuakerOats.com/NourishCommunities from September 14, 2020 through December 31, 2020, The Quaker Oats Company will donate $1.00 to Feeding America®. Guaranteed minimum donation: $50,000. Maximum donation: $250,000. $1 helps provide at least 10 meals secured by Feeding America® on behalf of local member food banks. Visit Campaign website for details.

LEARN MORE AT QUAKEROATS.COM/NOURISHCOMMUNITIES

TOPPINGS ADDED AS A SERVING SUGGESTION

©2020 TQOC

CHOCOLATE BROWNIE OATMEAL COOKIES

INGREDIENTS

One 8-ounce package cream cheese, softened

8 Tablespoons (1 stick) margarine or butter, softened

1 Cup firmly packed brown sugar

1/2 Cup granulated sugar

2 Eggs

1/2 Teaspoon vanilla

2 Cups (12 ounces) semi-sweet chocolate chips, melted

1-1/2 Cups all-purpose flour

1-1/2 Teaspoons baking soda

3 Cups Quaker® Oats (quick or old fashioned, uncooked)

1 Cup chopped nuts

Powdered sugar (optional)

COOKING INSTRUCTIONS

In large bowl, beat cream cheese, margarine and sugars until creamy. Add eggs and vanilla; beat well. Add melted chocolate; mix well. Add combined flour and baking soda; mix well. Add oats and nuts; mix well. Cover; chill at least 1 hour. Heat oven to 350°F. Shape dough into 1-inch balls. Place 3 inches apart on ungreased cookie sheets - makes about 6 dozen. Bake 8 to 10 minutes or until cookies are almost set. (Centers should still be moist. Do no overbake.) Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Sprinkle with powdered sugar, if desired. Store tightly covered.

COOK NOTE To melt chocolate chips, place in 1-quart glass measuring cup or microwaveable bowl. Microwave on HIGH 1 to 2 minutes or until melted and smooth, stirring every 30 seconds. Or, place in top part of double boiler over hot, not boiling water; stir occasionally until smooth.

^Participating QUAKER CEREAL products include any Quaker Old Fashioned, Quick, or Instant Oats, Oatmeal Squares cereal, or Quaker Simply Granola. *For each participating QUAKER CEREAL product's UPC code entered by a consumer at QuakerOats.com/NourishCommunities from September 14, 2020 through December 31, 2020, The Quaker Oats Company will donate $1.00 to Feeding America®. Guaranteed minimum donation: $50,000. Maximum donation: $250,000. $1 helps provide at least 10 meals secured by Feeding America® on behalf of local member food banks. Visit Campaign website for details.

Fun, easy-to-share cupcake cakes, donut trees and cookie platters fresh-made and ready for pickup or delivery with your online order!

select varieties require 24 hour notice

my Cub ♥ my way.

SMUCKER'S NATURAL

Chewy Peanut Butter Cookies

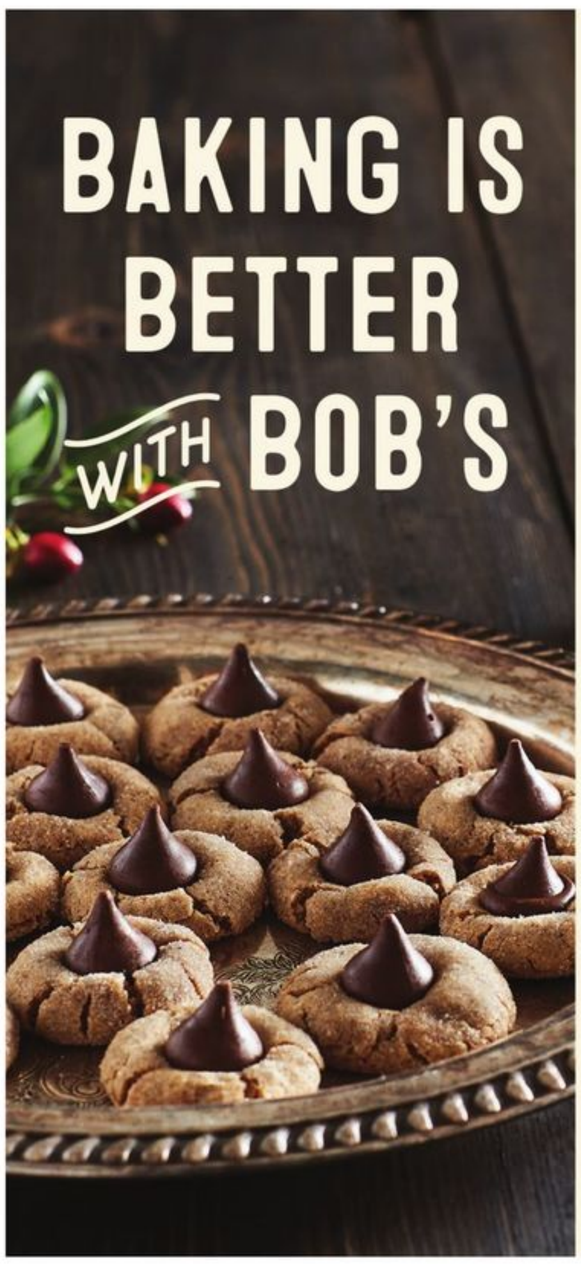
Prep Time: 20 Minutes Cook Time: 12 Minutes Yield: 12 Dozen

- 1 cup sugar
- 1 cup firmly packed light brown sugar
- 1/2 cup butter, softened
- 3/4 cup Smucker's® Natural Creamy Peanut Butter, stirred
- 2 large eggs
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup Pillsbury BEST™ All Purpose Flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/2 cups quick rolled oats
- 1 cup flaked coconut

1. HEAT oven to 350°F. Beat sugar, brown sugar, butter and peanut butter in large mixing bowl on medium speed of electric mixer until creamy. Beat in eggs, milk and vanilla. Mix well. Combine flour, baking powder and baking soda; stir in rolled oats and coconut. Add to peanut butter mixture and beat on low speed until well blended. Cover and chill 30 minutes.

2. Drop by heaping tablespoonful, 2" apart, onto ungreased cookie sheets. Bake 10-12 minutes or until light brown around edges. Cool 2 minutes before moving to wire rack; cool completely.

VARIATION: Jumbo Cookies: Prepare dough as directed above. Drop by 1/4-cupfuls, 3" apart, onto ungreased cookie sheets. Bake 14-17 minutes or til light brown around edges. Makes 1 1/2 dozen.



GLUTEN FREE ALMOND BLOSSOMS

1 cup **Bob's Red Mill® Gluten Free 1-to-1 Baking Flour**
¾ cup **Bob's Red Mill® Almond Flour**
1 tsp Baking Soda
½ tsp Kosher Salt
¼ tsp freshly grated Nutmeg
½ cup Unsalted Butter, room temperature
½ cup Smooth Almond Butter or Peanut Butter
½ cup Granulated Sugar
½ cup Light Brown Sugar
1 Egg, room temperature
1 tsp Vanilla Extract

TOPPING:
¾ cup Granulated Sugar
38 (one 11 oz package) Chocolate Kisses, foil removed

In a medium bowl sift together flours, baking soda, salt and nutmeg. Set aside. ▪ In a stand mixer fitted with the paddle attachment, cream butters and sugars on medium-high speed until light and creamy, 2–3 minutes. Add egg and vanilla and mix on low until incorporated. Scrape down the sides of the bowl with a spatula. ▪ Gradually add flour mixture, mixing thoroughly on low. Cover bowl with plastic wrap and chill for 30–60 minutes. ▪ Preheat oven to 375°F. Line two sheet pans with parchment paper and set aside. Shape dough into 1-inch balls, roll in ¾ cup granulated sugar and place 2 inches apart on prepared sheets. ▪ Bake for 6–8 minutes, until very light brown and puffed. Remove from the oven and immediately press a chocolate kiss into center of each cookie. Let cool completely on a wire rack.

Makes 38 cookies.

Find more recipes at
bobsredmill.com

Bob's Red Mill® To Your Good Health® An Employee-Owned Company

IT'S GONNA BE GREAT™

GINGERBREAD MEN COOKIES

Prep Time: 20 minutes | Cook Time: 8 minutes

3 cups flour
2 tsp. McCormick® Ginger, Ground
1 tsp. McCormick® Cinnamon, Ground
1 tsp. baking soda
¼ tsp. McCormick® Nutmeg, Ground
¼ tsp. salt
¾ cup (1 ½ sticks) butter, softened
¾ cup firmly packed brown sugar
½ cup molasses
1 egg
1 tsp. McCormick® Pure Vanilla Extract

1. **Mix** flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
2. **Preheat** oven to 350°F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.
3. **Bake** 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired. Store cookies in airtight container up to 5 days.

Deoleo The Olive Oil Company.

CRANBERRY ORANGE OLIVE OIL CAKE

Cook Time: 40 minutes ***Serving Size: 8***

Ingredients for Cake
- 2 cups all-purpose flour,
- 1 tsp baking soda
- ½ tsp salt
- 2 large eggs
- 1 cup sugar
- 3 Tbsp Bertolli® Extra Light Tasting Olive Oil
- Zest of 1 orange

For Macerated Cranberries:
- Bertolli® Extra Light Tasting
- Olive Oil Spray to taste
- 1 cup fresh cranberries, halved
- ¼ cup orange liquor

Topping
- Fresh whipped cream, for topping

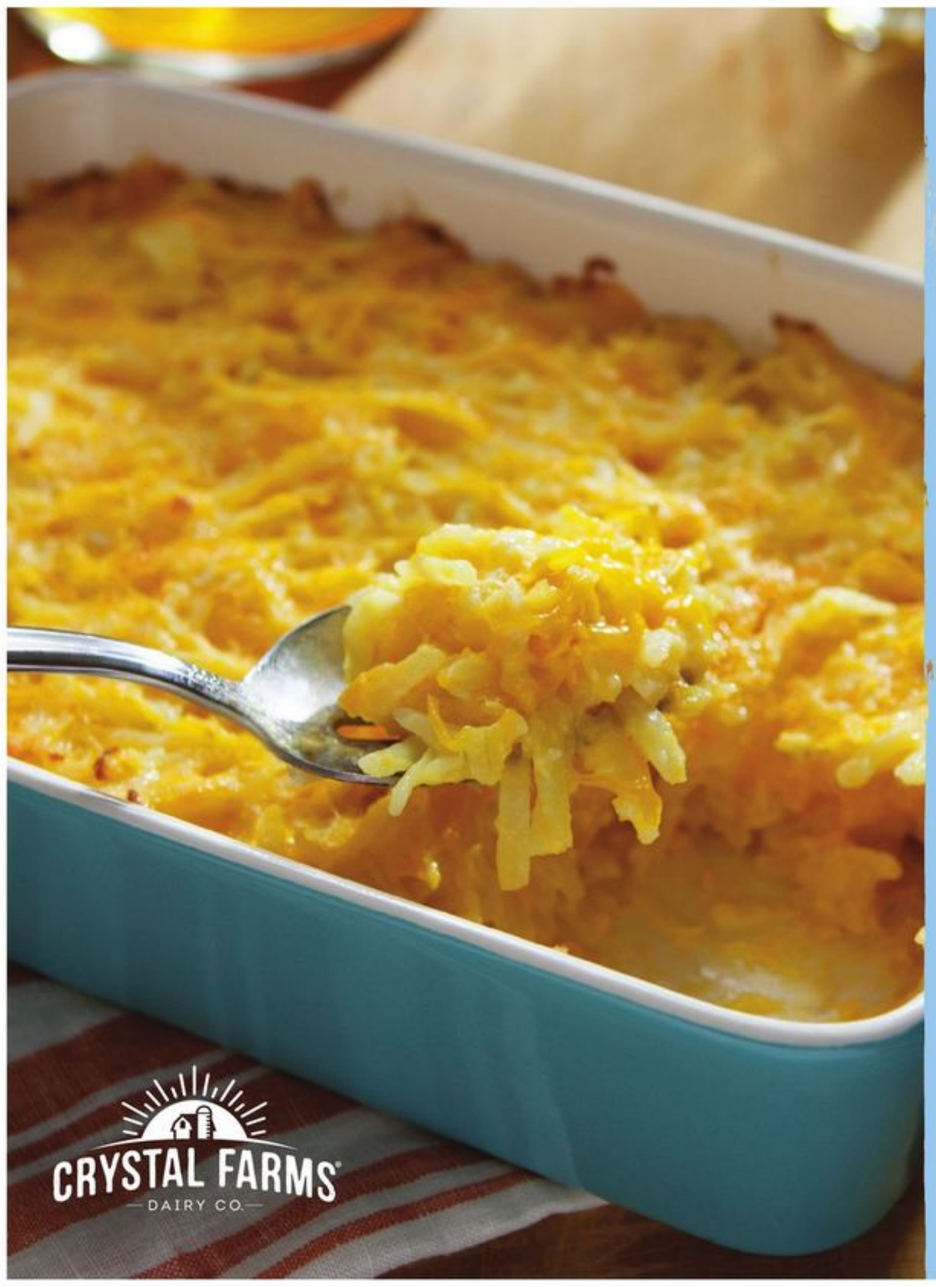
Preheat the oven to 350°F. Prepare a 9 inch round baking pan by spraying a light coating of Bertolli® Extra Light Tasting Olive Oil Spray.

In a medium bowl, whisk together the flour, baking soda, and salt. In another large mixing bowl, beat the eggs and sugar until light and fluffy. Beat in the olive oil, followed by the buttermilk. Add the flour mixture, orange zest and cranberries, and mix until just incorporated.

Pour the batter into the pan and place in the oven. Bake for 40-45 minutes, or until the cake is springy to the touch. Remove from the oven and let it rest on a wire cooling rack for 5 minutes, then remove from pan.

To make the Macerated Cranberries, mix in a bowl and refrigerate for 1-2 hours before serving.

To serve, slice into wedges, and top with macerated cranberries and fresh whipped cream.



HOLIDAY FAVORITE!

CHEESY HASH BROWNS

FOR THE ULTIMATE CHEESY, HOMEMADE RECIPE, TRY OUR CHEESY HASH BROWNS. CREAMY, CRUNCHY AND A PERFECT SIDE FOR A HOLIDAY MEAL!

SERVES:	DIFFICULTY:	PREP TIME:	COOK TIME:
8	MEDIUM	15 MIN.	45 MIN.

INGREDIENTS

1 package	Shredded Hash Browns
1 can (10-3/4 oz)	Cream of Chicken Soup
2 cups (8 oz)	**Crystal Farms Shredded Cheddar Cheese**
3/4 cup	Sour Cream
1/4 cup	Chopped Onion
1/4 cup	**Crystal Farms Butter** or Margarine, Melted
1-1/2 cups	Corn Flakes, Coarsely Crushed

INSTRUCTIONS

Heat oven to 350°F. Spray 2-quart glass baking dish with nonstick cooking spray. In large bowl combine all hash brown ingredients; mix well. Spread into prepared baking dish.

In small bowl stir together topping ingredients. Spread topping evenly over hash browns. Bake 45 minutes or until hash browns are tender.

©2020 Crystal Farms crystalfarmscheese.com

Betty Crocker™

Easy Reindeer Cookie Bars

Prep Time: 35 Minutes Cook Time: 2 Hours Yield: 27 Servings

- **1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix**
- **1/2 cup butter, softened**
- **4 oz cream cheese, softened**
- **1 egg**
- **1 container Betty Crocker™ Rich & Creamy chocolate frosting**
- **27 miniature pretzel twists, broken in half**
- **54 Betty Crocker™ Candy Shop candy eyeballs**
- **27 brown M&M's® milk chocolate candies**

1. Heat oven to 350°F. Line 13x9-inch pan with foil, leaving foil overhanging at 2 opposite sides of pan; spray with cooking spray.

2. In large bowl, mix cookie mix, softened butter, cream cheese and egg with spoon until soft dough forms. Spread dough in bottom of pan. Bake 19 to 23 minutes or until golden brown. Cool completely on cooling rack, about 1 hour.

3. Remove bars from pan by lifting foil; peel foil away. Spread frosting over top. Cut into 27 triangles as follows: Using sharp knife, cut into 3 horizontal rows. Cut each row into 9 triangles so each triangle has about a 2-inch wide base, cleaning knife with paper towel after each cut to keep frosting clean of crumbs. Set aside end pieces for snacking.

4 For each reindeer: Press 2 halved pretzels on top corners of cookie triangle for antlers, 2 candy eyeballs in center for eyes, 1 brown candy on tip of triangle for nose (use photo as guide). Repeat with remaining cookie triangles. Store covered in airtight container in single layer.

These sweet sugar(less) cookies are even better than the original. They contain 21% fewer calories* and 100% less sugar* than the full-sugar version. Makes 2 dozen cookies.

*Each serving contains 100 calories and 0 grams of sugar compared to 140 calories and 10 grams of sugar in the full-sugar version

Sugar Cookies

with Truvia Sweet Complete™ All-Purpose Sweetener

1½ cups butter, softened
2 cups Truvia Sweet Complete™ All-Purpose Sweetener
4 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Pre-heat oven to 350° F. In a large mixing bowl cream together butter and Truvia Sweet Complete™ All-Purpose Sweetener. Add vanilla and egg. Mix for 1-2 minutes.

Add salt, baking soda and flour mix to form a soft dough. Scoop the dough out and roll into balls.

Place balls on a lined baking sheet, flatten down each ball. Bake for 10-12 minutes until the edges are lightly brown. Once cooled, store in a sealed container.

This decadent, creamy frosting is the perfect topping for your favorite cake and a cinch to make. Just as sweet, each serving has 33% fewer calories* and 88% less sugar* than the full-sugar version. This recipe makes 2 cups of frosting (or 18 servings) to generously frost one 13x9 inch cake.

*This frosting has 60 calories and <1 gram of sugar per serving compared to the regular sugar-sweetened version which has 90 calories and 9 grams of sugar.

Rich & Dreamy Vanilla Frosting

with Truvia Confectioners Sweetener

1 1/2 cups Truvia Confectioners Sweetener
6 oz. fat-free cream cheese, softened
1/2 cup butter (unsalted), softened
1 tsp vanilla extract

1. Add vanilla extract. Slowly mix for 1 minute.
2. Gradually mix in Truvia Confectioners Sweetener at a slow speed.
3. Once all ingredients are well-combined, mix on high until the frosting is light and fluffy.
4. Use immediately or cover and store in the refrigerator.

Deep Dish Apple Crisp

Hands-On Time: 15 Minutes Total Time: 45 Minutes Servings: 8

- **PAM® Baking Spray**
- **1 pkg (15.25 oz each) Duncan Hines® Classic Yellow Cake Mix**
- **1 cup quick-cooking rolled oats**
- **1 cup chopped black walnuts**
- **3/4 cup butter, melted**
- **2 cans (21 oz each) Duncan Hines® Comstock® Original Country Apple Pie Filling & Topping**

Prep: Preheat oven to 350°F. Spray a large deep dish skillet with baking spray.

Combine: Combine cake mix, oats, walnuts and butter in large bowl. Sprinkle half the mixture into the skillet.

Create: Spread the apple pie filling on top of the mixture. Sprinkle remaining cake-oat mixture over pie filling. Bake 35 minutes or until golden brown. Serve warm or at room temperature.

Pumpkin Spice Cheesecake

- **1 - 8 oz package Swedish-style gingersnap cookies**
- **1/4 cup cold butter, cut into chunks**
- **3 packages (8 oz each) cream cheese, room temperature**
- **1 cup sugar**
- **5 eggs, room temperature**
- **1 can (15 oz) pumpkin**
- **1 cup Kemps® Pumpkin Spice Holiday Nog**

Heat oven to 325F. Wrap a 9" springform pan with aluminum foil. In a food processor, pulse the cookies and butter until finely ground. Press mixture evenly over bottom and up sides of pan. Bake 5 minutes. Cool completely.

In a large mixer bowl, beat cream cheese and sugar until thoroughly mixed. Do not overbeat. Add eggs one at a time until mixture is smooth. Mix in pumpkin. Gradually add Pumpkin Spice Holiday Nog; mix just until combined. Do not overmix. Pour cream cheese mixture into crust and bake 90 minutes until no longer jiggly. Turn off oven; leave cheesecake in oven for 30 minutes.

Cool completely at room temperature. To serve, run knife around edge of pan to loosen cheesecake; carefully remove side of pan. Store covered in refrigerator.

Dark Chocolate Truffles

Ingredients:

- **4 cups semi-sweet chocolate chips (dairy-free)**
- **2 cups silk dairy-free heavy whipping cream alternative**

Truffle coatings:

- **1 cup sweet cacao nibs**
- **1 cup rainbow sprinkles**
- **1 cup mini chocolate chips (dairy-free)**
- **1 cup toasted shredded coconut**
- **1 cup chopped hazelnuts**
- **1 cup sweet cocoa powder**

In a pot, heat Silk Heavy Whipping Cream Alternative until small bubbles appear on edges. Do not boil the cream.

Place semi-sweet chocolate chips in a large mixing bowl. Pour hot cream over chocolate and whisk until chocolate has completely melted. Pour into a 8x8 baking pan. Refrigerate until firm (about 2 hours). Use a 1/2 ounce scoop to form ganache balls. Set aside.

Pour truffle coatings into shallow bowls. Dip and roll ganache balls in coatings until fully covered. Keep truffles chilled in refrigerator until ready to serve.

Note: Truffles can be frozen for up to a month.

EVEN BUTTER LOVERS LOVE IT

Bakes Like Butter in All Your Thanksgiving Favorites!*

*Tested and when used with Country Crock® Plant Butter Sticks. © 2020 Upfield

PUMPKIN PIE

2/3 Cup	Country Crock® Plant Butter with Avocado Oil Stick
2 Cups	All-purpose flour
	Ice water
3	Large eggs
1 Can	Pumpkin puree (15 oz.)
1-1/4 Cups	Oat milk or coconut milk
2/3 Cup	Firmly packed light brown sugar
1 Tsp.	Ground cinnamon
1/2 Tsp.	Ground ginger
1/2 Tsp.	Ground nutmeg
1/4 Tsp.	Ground allspice

1. For crust, with pastry blender or two knives, cut Country Crock® Plant Butter with Avocado Oil Stick into flour until coarse crumbs form. Stir in 5 to 6 tablespoons ice water, 1 tablespoon at a time, until dough forms. Gently knead dough with floured hands and shape into two discs, one slightly larger than the other. Wrap in plastic wrap and refrigerate until chilled, about 30 minutes.

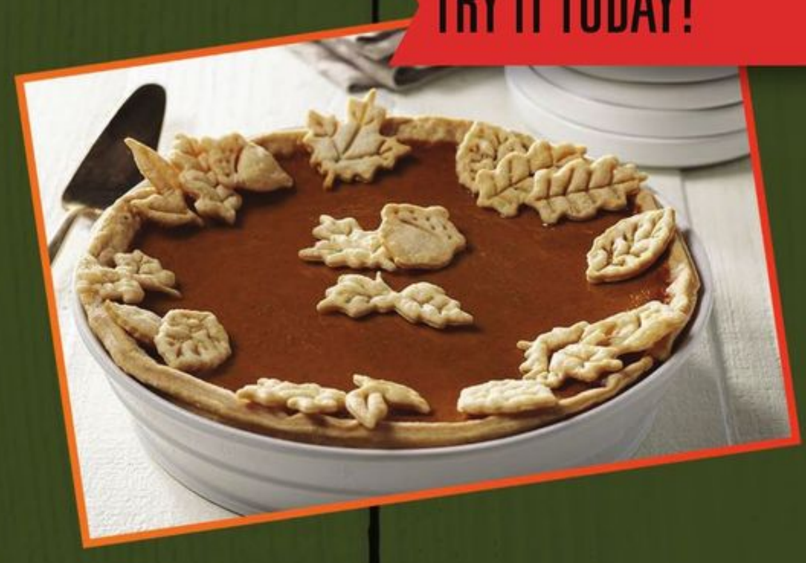
2. Preheat oven to 375°F. Unwrap larger disc of dough and roll on lightly floured surface from center to edges to form 12-inch circle. Press into 9-inch pie plate; set aside. Unwrap remaining pie dough and roll on lightly floured surface to form 10-inch circle (1/8-inch thickness). Cut leaf shapes with a 1-inch to 1-1/2-inch leaf-shaped cookie cutters. Place on an ungreased baking sheet. Bake 6-8 minutes or until edges are very lightly browned. Cool on a wire rack.

3. Increase oven temperature to 425°F. For filling, beat eggs in large bowl, stir in pumpkin puree, oat milk, brown sugar, and spices until smooth. Pour into prepared pie crust.

4. Bake 15 minutes. Reduce temperature to 350°F; bake 35 to 40 minutes or until knife inserted near center comes out clean. Cool on wire rack. Decoratively arrange leaves around edges of pie.

You may substitute 2 teaspoons pumpkin pie spice for the cinnamon, ginger, nutmeg and allspice if desired.

TRY IT TODAY!



A Better Way To Bake

PLANT-BASED • KETO FRIENDLY • 0 CALORIES • 0 SUGAR

SAVE ON A SWEET VARIETY OF PLANT-BASED SUGAR ALTERNATIVES

© 2020 WHOLE EARTH SWEETENER CO. LLC.
WHOLE EARTH AND WHOLE EARTH SWEETENER CO. ARE REGISTERED TRADEMARKS OF WHOLE EARTH SWEETENER CO. LLC